

KOKUM KITCHEN

BREAKFAST

●● BREAKFAST BREADS (CHOICE OF ANY THREE)

croissants, brioche, danish pastry, doughnuts, assorted muffins, whole-wheat rolls, multigrain bread, white bread, served with butter and preserves
400

● TAWA PARATHAS

unleavened, stuffed indian flat bread made from whole-wheat flour cooked on an iron griddle with choice of - aloo (potato), paneer (cottage cheese) or gobi (cauliflower)
475

● PURI BHAJI

a mildly spiced potato gravy, served with fried puffed indian bread made of whole wheat
475

● DOSA

south indian fermented pancakes, served thin and crisp with or without potato filling, served with sambar and chutney
475

● IDLI

south indian , savoury, steamed rice and lentil cakes served with sambar and chutney
475

● FRENCH TOAST

raisin brioche slice bread served with honey, butter and maple syrup
475

● BREAKFAST PANCAKES

choose from cinnamon,banana or plain
475

● EGGS COOKED TO ORDER

fried, boiled, scrambled, poached, omelette or akuri. served with an option of grilled bacon or sausages, hash brown, sauteed spinach in olive oil, grilled tomatoes, also available in only egg white preparation
500

COMFORT FOOD

● MOONG DAL KHICHDI

lentil and rice simmered together and tempered with mild spices and vegetables
400

● PAV BHAJI

vegetables cooked with potato and Indian spices
500

● YELLOW DAL TADKA

tempered moong dal
500

● TANDOORI PANEER TIKKA

chunks of cottage cheese with onion, tomato and capsicum cubes prepared in a clay oven
675

● RAJMA CHAWAL

red kidney beans tempered with indian spices and served with steamed rice
750

● PANEER TIKKA BUTTER MASALA

chunks of paneer cooked in a clay oven and finished in a creamy fenugreek flavoured tomato gravy
775

● TANDOORI CHICKEN TIKKA

chicken morsels marinated with hung curd and Indian spices cooked in a clay oven
875

● CHICKEN TIKKA BUTTER MASALA

chicken morsels cooked in clay oven and finished in a creamy fenugreek flavoured tomato gravy
875

●● SUBZ BIRYANI / MURG BIRYANI

our style of basmati rice cooked with yogurt, mint, saffron, onion masala
775/900

GOAN SPECIALTIES

(11.30 TO 23.30)

● BHINDI SOL

okra flavored with green chilli, fresh grated coconut and kokum (sour berry)
775

● BABY POTATO CORIANDER

young potato tempered with cashewnut, yogurt and spices
775

● TARKARICHI HOOMAN

mélange of vegetables in a mild spiced coconut gravy
775

● CASHEW MUSHROOM PEAS XACUTI

whole cashewnut and peas cooked with grounded roasted spices to its perfection
775

● CHICKEN XACUTI

chicken cooked with ground roasted spices and coconut to perfection
875

● MUTTON SUKHA MASALA

tender cubes of mutton simmered in a roasted coconut gravy
875

● PORK VINDALOO

spicy pork gravy cooked in red masala and finished with feni - a traditional goan liquor
875

● GOAN KING FISH CURRY / PRAWN CURRY

pure goan soul food
900/1000

● GOAN PRAWN BALCHAO

shrimps with sweet-spicy-sour brown onion and pickled spices
1000

TAJ AUTOGRAPH / SIGNATURE DISHES

(11.30 TO 23.30)

● PANEER KATHI ROLL

char grilled cottage cheese wrap
675

● COBB SALAD

an american garden salad of chicken, bacon, lettuce, tomato, hard boiled egg, coriander with spring onion and buttermilk dressing
625

● CHICKEN KATHI ROLL

oven roasted chicken wrap
775

● SHISH TAOUK

char grilled garlic flavoured chicken served with pita bread
775

● FISH & CHIPS

fried fish fillet, tartar sauce and french fries
875

● FISH EXOTICA

fresh turmeric, lemon grass & coconut curry poached fish, indian ocean shrimp, tomato & eggplant sambal, asian herb salad, duo of brown & white steamed rice with fried shallots
900

SOUPS, SALADS AND SANDWICHES

(11.30 TO 23.30)

● TOMATO AND RED PEPPER SOUP

slow cooked plum tomato and red pepper soup
450

● WILD MUSHROOM SOUP

creamy mushroom soup
450

● CALDO SINQUERIM

hearty goan seafood broth
550

● TOM YUM CHICKEN

traditional thai spiced clear soup
550

● SALATA HORIATIKI

classic greek salad with greens, vegetables, feta cheese and olives
625

● SALADE NICOISE

tuna, boiled egg, potato, green beans, tomatoes and french vinaigrette
625

● POACHED PRAWN, YOUNG SPROUT SALAD WITH COCONUT FLAKES

poached bay prawns, sprouts and coconut with lemon olive oil
625

● MEDITERRANEAN VEGETABLE BURGER

with vegetable, chickpeas, cottage cheese and parsley
650

● AGUADA VEG CLUB SANDWICH

choice of grilled vegetables, artichoke, lettuce, tomato, pineapple and mayonnaise in a triple decker of white or brown toast
725

●● DESIGN YOUR OWN SANDWICH

plain, grilled or toasted, choice of bread- white, brown or multigrain.
your choice of filling
chicken and cheese, sautéed bellpepper and mushroom or bacon, lettuce and tomato
650/750

● SIMPLY BURGER

chicken or tenderloin with bacon or fried egg, cheese, sautéed onion, grilled peppers and mustard mayonnaise
650/750

● CHICKEN TIKKA SANDWICH IN FOCACCIA

spicy roasted chicken sandwich
700

● AGUADA NON VEG CLUB SANDWICH

choice of chicken or tuna with bacon, lettuce, tomato, fried egg and mayonnaise in a triple decker of white or brown toast
750

KOKUM KITCHEN

APPETISERS

(11.30 TO 23.30)

- **THREE LAYERED LOADED NACHOS**
accompanied with sour cream and salsa verde
550
- **VEGETABLE SPRING ROLL**
crispy fried shredded vegetable wrap
550
- **POTLI SAMOSA**
indian savory snack filled with tangy potato
served with tamarind and mint chutney
550
- **VEGETABLE PAKORA**
spiced gram flour- batter fried seasonal vegetables,
served with a tamarind and mint chutney
550
- **TIRANGA PANEER TIKKA**
chunks of cottage cheese with a layer of mint, tomato,
tamarind chutney and finished in a clay oven
675
- **VEGETABLE SHIKAMPURI KEBAB**
vegetables and lentil patties, accompanied with mint chutney
675
- **GARLIC PEPPER BLACK BEAN CHICKEN SATAY**
tender chicken morsels with oriental spices
675
- **TANDOORI MURG**
spring chicken roasted in a clay oven and spiked with Indian spices
875
- **LASOONI MAHI TIKKA**
garlic flavoured fish chunks cooked in a clay oven
875
- **MURG ANGARA OR MALAI TIKKA**
chicken morsels marinated with hung curd and Indian spices or
cardamom flavoured rich cream cooked in a clay oven
875
- **MUTTON SEEKH KEBAB**
minced lamb skewered and cooked in a clay oven
875

INTERNATIONAL SELECTION

(11.30 TO 23.30)

- **GRILLED VEGETABLE TOWER ON MUSHROOM POLENTA**
served with saffron marine
775
- **VEGETABLE A-LA-PRINCESS**
gratinated assorted vegetables in a creamy base on a bed of spinach
with spiced walnuts and olives
775
- **GRILLED PRIME TENDERLOIN STEAK**
served with mashed potatoes and grilled bellpeppers
975
- **SPINACH AND FETA STUFFED GRILLED CHICKEN BREAST**
served with fondant potatoes and herb scented vegetables
975
- **GRILLED SEA BASS**
served with fondant potatoes and tomato butter sauce
1100
- **GRILLED WHOLE POMFRET**
served with citrus mash and balsamic glazed vegetables
1250
- **PISTACHIO CRUSTED NEWZEALAND LAMB RACK**
served with grilled polenta and minted greens
1750
- **CHIMICHURRI MARINATED GRILLED TIGER PRAWNS**
served with peas mash and garlic infused vegetables
1750
- **GRILLED LOBSTER TAIL**
served with herb tossed vegetables and cheesy mashed potato
2200

ORIENTAL SELECTION

(11.30 TO 23.30)

- **PHAD PHAK**
stir fried exotic vegetables
775
- **BELLPEPPER, ZUCCHINI AND BABY CORN
IN SICHUAN SAUCE**
775
- **THAI RED CURRY / THAI GREEN CURRY - CHICKEN**
875
- **RICE / NOODLE**
vegetable fried rice / egg fried rice / chicken fried rice / prawn fried
rice / vegetable hakka noodle / egg hakka noodle / chicken hakka
noodle
575
- **SLICED FISH IN CHILLI GARLIC SOYA**
875
- **DICED CHICKEN CHILLI BLACK BEAN**
875
- **KING PRAWNS IN HOT GARLIC SAUCE**
1000

INDIAN SELECTION

(11.30 TO 23.30)

- **PALAK PANEER / PANEER METHI MAKHNI**
cottage cheese cooked to your choice
775
- **SUBZ MILONI TARKARI**
mixed vegetables tempered with onion seeds and indian spices
775
- **DAL MAKHNI**
known for its generous portion of cream, this treasured staple dish
of the north consists of whole black lentils slow cooked
with herbs and spices.
775
- **GOBHI ALOO HARA PYAZ**
cauliflower and potato tossed with a hint of ginger
775
- **DUM KA MURG**
succulent chicken morsels simmered in rich cashew,
coconut and yoghurt flavoured gravy
875
- **MUTTON ROGANJOSH**
chunks of mutton stewed in indian spices
900
- **GOSHT SAAGWALA**
mutton cooked along with garlic-flavored spinach
900

SIDES

- **INDIAN BREADS**
225
- **RAITA**
300
- **STEAMED RICE/GOAN BROWN RICE**
300
- **KULCHA / CHEESE GARLIC NAAN / PARATHA**
300
- **GARLIC BREAD**
425
- **FRENCH FRIES**
425
- **POTATO WEDGES**
425
- **CURD RICE**
425

DESSERTS

- **PASSION FRUIT CHEESE CAKE**
ginger based passion fruit cheese cake accompanied with espresso ice cream
475
- **KOKUM PANNA COTTA**
traditional panna cotta inspired with kokum (SUGAR FREE)
475
- **EXOTIC CUT FRUIT PLATTER**
475
- **MATKA KULFI**
a traditional indian dessert served in a clay pot
475
- **ANGOORI RABDI**
cottage cheese dumplings in a saffron flavoured milk reduction
475
- **PISTA GULAB JAMUN**
soft milky deep fried dumplings filled with pista
475
- **CHOICE OF ANY ICE CREAM**
vanilla, strawberry, alphonso mango, butterscotch, coffee or coconut
475
- **CHOCOLATE DECADENCE**
vanilla cream infused in a cake,
served with wild berry ragout and mango ice cream
475
- **VANILLA CRÈME BRULEE WITH PISTACHIO BISCOTTI**
a rich creamy custard with a layer of hard caramel (SUGAR FREE)
475
- **SLOW BAKED CHOCOLATE CAKE**
slow cooked flourless chocolate cake with wild berry compote
475
- **HONEY MAPLE NUT PIE**
maple flavoured slow baked nutty pie served with caramel sauce
475
- **WHITE CHOCOLATE & CHERRY TERRINE**
cherry infused white chocolate mousse served with fresh cherry
compote
475
- **GOAN SWEET PLATTER**
a slice of bebinca, dodol, pinagr and doce,
served with coconut ice cream
475

BEVERAGES

- **COFFEE**
freshly brewed, cappuccino, espresso or decaffeinated
250
- **TEA**
darjeeling, assam, herbal and flavored
250
- **BOURNVITA / HORLICKS / HOT CHOCOLATE**
250
- **SEASONAL FRESH JUICES**
orange, sweet lime, watermelon, pineapple, bitter gourd (karela),
tomato, cucumber, beetroot, celery or carrot
275
- **COLD COFFEE**
with or without ice cream
275
- **CHOICE OF MILK SHAKES**
vanilla, strawberry, mango or banana
275
- **TENDER COCONUT WATER**
275
- **LASSI OR BUTTER MILK (CHAAS)**
served plain, sweet or salted
275
- **HERITAGE GOAN LASSI**
flavoured with local sour fruit called kokum
275
- **JAL JEERA**
non alcoholic aperitif with cumin, lemon and mint
275